Spicy Tempeh & Eggplant Sambal Recipe

Ingredients

- 1 keping Tempeh
- 2 Eggplant
- 1 tsp MAGGI® CukupRasa™
- 0.5 cawan Cooking Oil
- 2 sudu besar Cooking Oil
- 5 Shallots
- 5 ulas Garlic
- 4 sprigs Red chili
- 30 g MAGGI® Sambal Tumis
- 1 tsp MAGGI® CukupRasa™
- 1 sudu besar Tamarind Paste
- 0.25 cawan Water
- 0.5 sudu besar Sugar

Instruction

1. Heat oil, coat well the tempeh and cut eggplant with MAGGI CukupRasa.
2. Fry the tempeh and eggplant until brown. Set it aside.
3. Using a mortar and pestle, pound the shallots, garlic and red chillies until fine.
4. Heat oil, fry the pounded ingredients until fragrant. Add MAGGI Sambal Tumis, tamarind, water and sugar.
5. Simmer until the sauce thickens. Pour the sambal over the tempeh and eggplant.

Nutrition

Carbohydrates	20.19 g
Energy	173.47 kcal
Fats	8.62 g
Protein	7.09 g

20 Minutes

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